

DORITOS® FLAMIN' HOT® Nacho Air Fryer Dill Pickle Spears with Tangy Dill Sauce

Ingredients

Air-Fryer Pickle Spears:

- 3 cups DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 1/2 cup grated Parmesan cheese
- 2 eggs
- 1/2 cup all-purpose flour
- 8 dill pickles, halved or quartered lengthwise

Dipping Sauce:

- 1/4 cup + 2 tbsp mayonnaise
- 1 tbsp pickle juice
- 1/2 clove garlic, minced
- 1 tbsp finely chopped fresh dill
- 1/8 tsp garlic powder
- 1/8 tsp onion powder
- 1/8 tsp salt
- 1/8 tsp black pepper

How to make it

1. Air-Fryer Pickle Spears: In food processor, pulse DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips until finely ground. Add Parmesan and pulse to combine. Transfer to shallow dish.
2. Into medium bowl, add flour.
3. In another medium bowl, whisk eggs.
4. Pat pickle spears dry with paper towel. Dredge spears in flour, dip in eggs and roll in ground chips mixture until well coated. Transfer to parchment paper-lined baking sheet. Spray



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	25 min	40 min	4-6

Made with



DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips

lightly with cooking spray.

5. Preheat air fryer to 400°F according to manufacturer's instructions.
6. In batches to avoid crowding, arrange breaded pickle spears in air-fryer basket. Air-fry, flipping halfway through, for 8 to 10 minutes or until golden brown.
7. Dipping Sauce: In medium bowl, whisk together mayonnaise, pickle juice, garlic, dill, garlic powder, onion powder, salt and pepper.
8. Serve air-fryer pickle spears with sauce for dipping.